

FOOD FORMULATIONS

[0001] This application is based upon and claims benefit under 35 U.S.C. § 119(e) of U.S. provisional patent application Serial No. 60/422,936, filed November 1, 2002.

Technical Field

[0002] The invention relates generally to food product formulations, and more particularly to food products prepared by the addition of water to a formulation.

Background

[0003] Young children particularly enjoy play that models adult activity. Such play behavior may include driving toy vehicles, using toy tools, and cooking activity. Such play behavior must generally be carefully monitored to prevent injury and render the play relatively uncomplicated, particularly for younger children. For example, although power tools used in such play may be designed to resemble a drill, a saw, etc., they are carefully designed to have no sharp edges, and no moving parts that can pinch skin, pull hair, or otherwise injure a child.

[0004] Cooking toys for older children may include actual food, and may even include cooking with heat. Toys for younger children, on the other hand, are typically limited to simulating food preparation or kitchen activities with artificial (and inedible) foods in order to minimize the potential for injury and mess. However, even the youngest child understands that pretending to prepare plastic food leaves something to be desired, when compared to preparing something that may be eaten. It would be desirable to have formulations that permit even young children to prepare edible foodstuffs, quickly and easily, and that require minimal equipment and cooking skills.

Summary

[0005] Food formulations suitable for preparation by young children, requiring only the addition of water, that produce simulated foods exhibiting substantially appropriate textures and flavors.

Detailed Description

[0006] The food formulations of the disclosure may be used independently, or in conjunction with a food preparation playset. For example, the food preparation playset may include devices that imitate the function of one or more appliances in a kitchen, and may include without limitation a refrigerator, an oven, a range-top cooking surface, cabinets for storage, a blending device, and/or a mixing device. One or more such devices may incorporate water dispensers, lights, timers, air injectors, etc, in any combination.

[0007] To facilitate use by even young children, the food formulations of the disclosure may be prepared by adding water and mixing. The formulations may be configured to exhibit changes in appearance, for example to change colors or textures during mixing, or during a 'rest' period after mixing. A particular formulation may be optimized for combination with water at a specified temperature, for example room temperature water, or cold water.

[0008] The food formulations may be prepared in any suitable container, in conjunction with a mixing device, or by blending manually. Alternatively, the food formulations may be used in conjunction with a kitchen playset, where the playset is configured to facilitate the preparation of the food formulations by young children. In particular, the kitchen playset may include one or more mixing devices for preparation of

the food formulations. For example, a suitable kitchen playset may include one or more of the following: a refrigerator, a water dispenser, an oven, a range-top cooking surface, one or more cabinets for storage, a blender, a mixer, a fondue maker, a milkshake maker, a sorbet maker, and a kitchen timer. An exemplary kitchen playset may also include one or more accessories. Such accessories may include, in any combination, one or more ice packs, baking pans, measuring spoons, mixing bowls, whisks, serving knives, spoons, spatulas, dessert molds, glasses, serving plates, beverage straws, and recipe books.

[0009] Where the kitchen playset includes a refrigerator, the refrigerator may be configured to utilize an ice pack or other removable cooling package to effect cooling. Where the cooling package is an ice pack, the ice pack may be filled with water and frozen, and then placed in the refrigerator of the playset.

[0010] Where the kitchen playset includes an oven, the oven may include one or more of a light, a timer, or various oven controls. The oven may be provided with controls that actuate the light and/or the timer, or that otherwise enhance the play value of the oven.

[0011] Where the kitchen playset includes one or more mixing devices for preparing the food formulations, the mixing devices are typically configured so that the power supply is child-safe, and that any moving parts are non-hazardous. For example, the kitchen playset may include an energized countertop segment that incorporates a motor and power source, such that various mixing devices may be energized by cooperatively interacting with the countertop segment. The mixing devices may simply be placed in contact with the energized countertop segment, or may be positively connected to the

countertop segment. The power source for the mixing devices may be external, or may be internal. Typically, the power source is internal, and may include for example one or more batteries. The controls for the mixing device may be associated with the energized countertop segment, and may include an on/off switch or button, or discrete switches or buttons for discrete mixing speeds. The energized countertop segment may include a timing mechanism, such that a mixing device can be activated for a set period of time. For example, the energized countertop segment may be activated by the push of a button, which energizes a cooperatively interacting mixing device for a defined time, after which the mixing device will stop.

[0012] A variety of food formulations suitable for preparation using such a playset may be provided with the playset itself, may be provided separately from the playset, or may be available individually. The food formulations are generally prepared so as to facilitate constructive play by children, by permitting them to simulate preparation of a conventional food item in a safe manner. The food formulations are therefore compounded to prepare an edible foodstuff that is representational of a target food item, that is, the resulting edible foodstuff has a texture, a flavor, and/or an appearance substantially appropriate for the target food item desired.

[0013] The edible foodstuff may be representational of a target food item that is a beverage or dessert, among other foods. In particular, the food formulations may be used to prepare for example milkshakes, fondue sauces, sorbets, smoothies, brownies, dessert gels, and the like. The food formulations may include any of a variety of sweetening

agents, flavorings, acidity regulators, colorings, thickening agents, texture modifiers, and/or other additives.

[0014] Sweetening agents may include any of the non-toxic natural or synthetic sweeteners known in the art. Selected natural sweeteners include sucrose, fructose, dextrose, maltose, and maltodextrins, among others. Alternatively, the sweetener may be an amino acid sweetener, such as L-alanine or glycine, an alcohol such as sorbitol, mannitol, or xylitol, or a vegetable extract such as may be obtained from *glycyrrhiza glabra* (sweet licorice), among others. So-called 'sugar free' beverage compositions may be formulated with synthetic sweeteners, such as saccharin, cyclamate salts, sucralose, and selected dipeptide sweeteners, such as L-aspartyl-L-phenylalanine methyl ester (ASPARTAME), among others. Typically, the sweetening agent includes sugar and/or maltodextrin.

[0015] Appropriate flavoring agents may include any of the many non-toxic natural or artificial flavoring agents known in the art. In particular, the flavoring agents used may include one or more of a variety of natural or artificial fruit flavors, including orange, lemon, lime, blueberry, cherry, apple, berry, pineapple, banana, grape, strawberry, watermelon, and kiwi flavorings, among others. Alternatively, or in addition, the flavoring agents may include one or more of natural or artificial vanilla, chocolate, peanut butter, cola, root beer, cream soda, pistachio, honey, marshmallow, butterscotch, and caramel flavorings, among others.

[0016] Appropriate acidity regulators may include nontoxic bases, nontoxic acids, or nontoxic buffering agents, or any combination thereof, provided that the resulting food

formulation exhibits the desired acidity after preparation. Suitable bases include, but are not limited to, alkali metal or alkaline earth metal carbonates, or alkali metal or alkaline earth metal bicarbonate salts. Suitable edible acids include, but are not limited to, citric acid, malic acid, fumaric acid, ascorbic acid, and/or tartaric acid, among others. Buffering agents may include, but are not limited to, salts such as sodium or potassium citrate, sodium or potassium lactate, sodium monophosphate, disodium phosphate, or dicalcium phosphate, among others.

[0017] Appropriate coloring agents may include any of a variety of natural or artificial food colorings that are non-toxic and known in the art, including for example Red no. 2 (amaranth), Red no. 3 (erythrosine), Red no. 4 (Ponceau SX), DC Red no. 22 (eosine), Red no. 28 (phloxine), Red no. 40 (Allura Red; or disodium salt of 6-hydroxy-5[(2-methoxy-5-methyl-4-sulfophenyl) azo]-2-naphthalenesulfonic acid), Yellow no. 5 (tartrazine; trisodium 5-hydroxy-1-(4-sulfonatophenyl) (4-sulfonatophenylazo)-H-pyrazole-3-carboxylate), DC Yellow no. 1 (quinoline yellow SS), Yellow no. 6 (Sunset Yellow FCF; or disodium salt of 6-hydroxy-5-[(4-sulfophenyl)azo]-2-naphthalenesulfonic acid)), DC Yellow no. 10 (Quinoline Yellow WS), Green no. 3 (Fast Green FCF), DC Green no. 5 (Alizarine Cyanine Green F), DC Green no. 6 (Quinizarine Green SS), Blue no. 1 (Brilliant Blue FCF), Blue no. 2 (Indigo Carmine), annatto, anthocyanins, beet extracts, *beta*-carotene, caramel, carmine/cochineal, paprika oleoresin, and turmeric, among others. It should be apparent that a single component of a food formulation may function as both a coloring agent and a flavoring agent, for example caramel.

[0018] Appropriate thickening agents include any edible and nontoxic additive that confers upon the resulting foodstuff the desired texture and/or appearance. Thickening agents may be selected to render the resulting beverage smooth and creamy, or thick and textured. Appropriate thickening agents include, but are not limited to, pectin, starch, gum arabic, locust bean gum, guar gum, carageenan, alginates, sodium carboxymethyl cellulose, gellan gum, and xanthan gum, among others.

[0019] The food formulation may be present as a fine or granular composition, that is substantially dry and free-flowing. Typically, an amount of the food formulation sufficient for preparation of one serving of the desired edible foodstuff is packaged in a separate packet or envelope. The packet is generally configured to be openable by a child without undue effort. The food formulation may also include a non-toxic desiccant, such as silicon dioxide, or other anti-caking agent. Additional additives, such as stabilizing agents, vitamins, minerals, antioxidants, and emulsifiers, in any combination, may also be present in the food formulation.

[0020] The particular food formulations discussed below may be modified, for example by varying individual ingredients, or by varying the ratio of selected ingredients, without departing from the scope of the present disclosure. Similarly, the preparation of the particular food formulations discussed below may be modified, for example by using warmer or cooler water, by varying selected mixing times, or by altering the mixing order, without departing from the scope of the present disclosure. Selected formulations may be prepared according to the following general procedures.

[0021] Exemplary Food Formulation Preparation Procedures

Formulation Type	Water Temp	Mixing Instructions
Brownie	Room/Ambient	<ul style="list-style-type: none"> ● Add water to dry mix ● Mix until smooth using blender ● Stir in cookie crumbs ● Pour into pan ● Let sit in oven for 3-5 minutes
Gel	Room/Ambient	<ul style="list-style-type: none"> ● Add water to dry mix ● Mix with whisk for 1 minute ● Pour into gel molds ● Let sit for 3 minutes (in refrigerator or at room temp)
Smoothie	Cold	<ul style="list-style-type: none"> ● Place water in blender ● Add dry mix ● Mix for 30 sec to 1 minute until smooth ● Pour into serving cups ● Smoothie will continue to thicken for 1-3 minutes
Milkshake	Cold	<ul style="list-style-type: none"> ● Place water in blender ● Add dry mix ● Mix for 30 sec to 1 minute until smooth ● Pour into serving cups ● Milkshake will continue to thicken for 1-3 minutes
Fondue	Room/Ambient	<ul style="list-style-type: none"> ● Place water in pan ● Stir/whisk in dry mix ● Mix until smooth or until all dry mix is blended
Sorbet	Cold	<ul style="list-style-type: none"> ● Place water in mixer ● Add dry mix ● Mix for 30 sec. ● Refrigerate for 3 minutes

Brownies/Cakes

[0022] The brownie formulation may be used to create a cake, or cake-like composition, having a texture and taste similar to a baked product. The formulation does not require heating, and may be prepared by adding water. Typically, a first cake

formulation may be combined with water to create an intermediate mixture. An additional composition of pastry crumbs may then be folded into the intermediate mixture in order to help set the texture of the cake. The pastry crumbs may resemble cookie crumbs in flavor and texture. The texture and appearance of the cake may be enhanced by permitting the cake to rest or set. The resulting cake may be frosted, and typically exhibits the flavor and texture of for example a baked brownie. The brownie/cake formulation may include frosting mix, and/or edible sprinkles for decorating the resulting cake.

[0023] In particular, the brownie formulation may be prepared using a mixing device. The mixing device, such as a mixer, may be coupled with the energized segment of the countertop. Cold water may then be added to the mixing device. The brownie formulation may be slowly added to the water, and the mixing device may be energized. After the resulting mixture is blended, a dry composition may be added to the mixture, typically by folding. The combined mixture may then be poured into a pan, and smoothed with a spatula. The filled pan may be placed in the oven of the playset, and permitted to set as required. Without wishing to be bound by theory, the addition of dry, cookie-like crumbs to the blended mixture may result in the absorption of moisture by the crumbs, and create a drier, cake-like texture for the brownie. After the brownie has been given sufficient time to consolidate, it may be removed from the oven for icing, if desired.

[0024] The brownie food formulation may include icing, so that the resulting brownie may be iced. The icing may be premade icing, or may be an icing composition that is preparable by the addition of water. The icing composition may demonstrate color-

changing properties upon preparation. For example, a color-change vanilla frosting mix may be mixed with room temperature water, resulting in a color change from white to pink. Such a frosting formulation may be preparing using a mixing device in conjunction with the kitchen playset.

[0025] Exemplary brownie formulation

Ingredient	% by Weight
Sugar	58.68
gelatin	10.53
Cocoa Powder	7.89
Artificial Chocolate Flavor	0.53
Modified Food Starch	10.53
Maltodextrin	11.84
Total	100.00

[0026] A typical serving of the brownie is prepared by adding 2 teaspoons room temperature water to 15 grams of the above dry brownie formulation. To the resulting mixture is added 15 grams of dry cookie crumbs (bleached wheat flour, sugar, cocoa, sunflower oil, salt, and baking soda). The brownie may be permitted to rest for a short period, for example 3 minutes, in order to create a desirable cake-like texture.

Dessert Gels

[0027] The gel formulations may be optimized for mixing with cold water or room temperature water. Upon mixing, the resulting mixture may spontaneously thicken and/or gel to create a tasty flavored dessert. In particular, preparation of the dessert gel does not require hot water. Although the thickening of the dessert gel may be enhanced or

quickened by cooling in a refrigerator or other cooled enclosure, such cooling is not required.

[0028] The gel formulation may be mixed, for example using a whisk or spoon, until dissolved in the water. Alternatively, the gel may be mixed using a mixing device, as described above. The resulting mixture may then be poured into another container or containers, such as a dessert mold. The mixture may then be chilled to enhance ‘setting’ of the gel. The formulation may include sprinkles, toppings, or mix-in ingredients, for example including candies, cookie crumbs, colored sugar, dried or dehydrated fruit.

[0029] Although the dessert gel formulations do not require heating, play value may be enhanced by dissolving the gel formulation in conjunction with the kitchen playset. In particular, the dessert gel formulation may be prepared in a saucepan using a stove-top playset, and then placed in the toy refrigerator to gel.

[0030] Exemplary Green Apple Gel formulation.

Ingredient	% by Weight
Sugar	78.75
Sodium Alginate	9.7500
Citric Acid	2.9000
Modified Food Starch	7.2000
Dicalcium Phosphate	0.4700
Natural & Artificial Green Apple Flavor	0.2250
Titanium Dioxide	0.0230
FD&C Yellow #5	0.0039
FD&C Blue #1	0.00015
Maltodextrin	0.6809
Total	100.0000

[0031] Exemplary Peach Gel formulation.

Ingredient	% by Weight
Sugar	81.850
Sodium Alginate	7.250
Gum Blend	0.300
Adipic Acid	5.250
Sodium Citrate	2.850
Dicalcium Phosphate	0.600
Peach Flavor	1.250
FD&C Yellow #6	0.007
Maltodextrin	0.644
Total	100.000

[0032] Alternative Exemplary Peach Gel formulation.

Ingredient	Formula % by Weight
Sugar	83.814
Sodium Alginate	7.251
Gum Blend	0.300
Malic Acid	2.000
Fumaric Acid	0.400
Citric Acid	1.200
Sodium Citrate	2.534
Dicalcium Phosphate	0.600
Peach Flavor	1.250
FD&C Yellow #6	0.007
Maltodextrin	0.644
Total	100.000

[0033]

Additional Alternative Peach Gel formulation.

Ingredient	Formula % by Weight
Sugar	82.362
Sodium Alginate	10.250
Gum Blend	0.711
Malic Acid	0.317
Fumaric Acid	0.381
Citric Acid	1.142
Sodium Citrate	2.411
Dicalcium Phosphate	0.571
Peach Flavor	1.190
FD&C Yellow #6	0.006
Maltodextrin	0.640

Total

100.000

[0034]

Exemplary Strawberry Gel formulation.

Ingredient	% by Weight
Sugar	82.200
Sodium Alginate	7.250
Gum Blend	0.300
Adipic Acid	5.250
Sodium Citrate	2.850
Dicalcium Phosphate	0.600
Artificial Strawberry Flavor	1.250
FD&C Red #40	0.003
Maltodextrin	0.297
Total	100.000

[0035] Alternative Exemplary Strawberry Gel formulation.

Ingredient	Formula % by Weight
Sugar	83.895
Sodium Alginate	7.252
Gum Blend	0.300
Malic Acid	2.001
Fumaric Acid	0.400
Citric Acid	1.200
Sodium Citrate	2.534
Dicalcium Phosphate	0.600
Artificial Strawberry Flavor	1.517
FD&C Red #40	0.003
Maltodextrin	0.297

Total	100.000
-------	---------

[0036] Additional Exemplary Strawberry Gel formulation.

Ingredient	Formula % by Weight
Sugar	81.902
Sodium Alginate	10.772
Gum Blend	0.734
Malic Acid	0.319
Fumaric Acid	0.383
Citric Acid	1.149
Sodium Citrate	2.426
Dicalcium Phosphate	0.575
Artificial Strawberry Flavor	1.452
FD&C Red #40	0.003
Maltodextrin	0.284

Total	100.000
-------	---------

[0037] The above exemplary dessert gel formulations may be prepared by adding 3 tablespoons room temperature water to 15 grams of the dry gel mixture.

[0038] Additional Alternative Peach Gel Formulations

Formula A: sugar, sodium alginate, malic acid, sodium citrate, natural and artificial flavor, citric acid, gum arabic, maltodextrin, dicalcium phosphate, fumaric acid, cellulose gum, xanthan gum, carrageenan, Yellow #6

Formula B: sugar, sodium alginate, malic acid, sodium citrate, natural and artificial flavor, citric acid, gum arabic, maltodextrin, calcium phosphate dibasic, fumaric acid, cellulose gum, xanthan gum, carrageenan, sunset yellow FCF

Formula C: sugar, thickeners (E 401, E 466, E 415, E 407), acidity regulators (E 331 i, E 296, E 330, E 297), flavour, maltodextrin, raising agent (E 34 i), colour (E 110).

Formula D: sugar, sodium alginate, malic acid, sodium citrate, natural and artificial flavour, citric acid, gum arabic, maltodextrin, dicalcium phosphate, fumaric acid, sodium carboxymethyl cellulose, xanthan gum, carrageenan, sunset yellow FCF

Formula E: sugar, thickener (sodium alginate), acidity regulator (malic acid), acidity regulator (sodium citrate), natural and artificial flavour, acidity regulator (citric acid), thickener (gum arabic), maltodextrin, acidity regulator (dicalcium phosphate), acidity regulator (fumaric acid), thickener (sodium carboxymethyl cellulose), thickener (xanthan gum), thickener (carrageenan), colour (sunset yellow FCF)

[0039] Additional Alternative Strawberry Gel Formulations

Formula F: Sugar, sodium alginate, malic acid, sodium citrate, artificial flavor, citric acid, maltodextrin, dicalcium phosphate, fumaric acid, cellulose gum, xanthan gum, carrageenan, gum arabic, Red #40
Formula G: Sugar, sodium alginate, malic acid, sodium citrate, artificial flavor, citric acid, maltodextrin, calcium phosphate dibasic, fumaric acid, cellulose gum, xanthan gum, carrageenan, gum arabic, allura red
Formula H: sugar, acidity regulators (E 331 i, E 296, E 330, E 297), thickeners (E 401, E 466, E 415, E 407), flavour, raising agent (E 341ii), maltodextrin, colour (E 129).
Formula I: sugar, sodium alginate, malic acid, sodium citrate, artificial flavour, citric acid, maltodextrin, dicalcium phosphate, fumaric acid, sodium carboxymethyl cellulose, xanthan gum, carrageenan, gum arabic, allura red
Formula J: sugar, thickener (sodium alginate), acidity regulator (malic acid), acidity regulator (sodium citrate), artificial flavour, acidity regulator (citric acid), maltodextrin, acidity regulator (dicalcium phosphate), acidity regulator (fumaric acid), thickener (sodium carboxymethyl cellulose), thickener (xanthan gum), thickener (carrageenan), thickener (gum arabic), colour (allura red)

Smoothies

[0040] The smoothie formulations may be optimized for mixing with cool or cold water. Upon mixing, the resulting beverage may exhibit a color, texture, and flavor similar to a smoothie beverage. In particular, the smoothie may be formulated to resemble a fruit-based smoothie beverage. The smoothie formulation may include a variety of sprinkles, toppings, or mix-in ingredients, for example including candies,

colored sugar, and particularly including fruit, such as fresh fruit, dried fruit, or dehydrated fruit.

[0041] In particular, the smoothie beverage may be prepared using a mixing device. The mixing device, such as a blender, may be coupled with the energized segment of the countertop. Cold water may be added to the blender, and the blender energized. As the blender is operating, the smoothie formulation may be added to the water. The resulting mixture may be stirred until thoroughly blended and ready for drinking. The resulting beverage may be relatively thin in texture, or have a thicker texture, but typically has a texture suitable for consumption using a straw. The smoothie beverage may be at least somewhat frothy in texture and/or appearance.

[0042] Exemplary Banana Smoothie formulation.

Ingredient	% by Weight
Sugar	82.467
Lactic Acid	1.333
Gum Blend	2.533
Sodium Alginate	1.267
Non Dairy Creamer	5.000
Artificial Whip Cream Flavor	0.667
Artificial Banana Flavor	0.667
Beta Carotene (1% w/w)	0.053
Maltodextrin	6.013
Total	100.000

[0043]

Exemplary Banana Smoothie formulation.

Ingredient	Formula % by Weight
Sugar	85.800
Lactic Acid	1.333
Gum Blend	2.533
Sodium Alginate	1.267
Non Dairy Creamer	1.667
Artificial Whip Cream Flavor	0.667
Artificial Banana Flavor	0.667
Beta Carotene (1% w/w)	0.053
Maltodextrin	6.013

Total

100.000

[0044]

Exemplary Blueberry Smoothie formulation.

Ingredient	% by Weight
Sugar	82.466
Citric Acid	0.267
Lactic Acid	1.333
Gum Blend	2.533
Sodium Alginate	1.267
Rich Mix	5.000
Artificial Whip Cream Flavor	0.667
Artificial Blueberry Flavor	0.133
Red Cabbage Powder	0.200
FD&C Blue #1	0.0013
Maltodextrin	6.133
Total	100.000

[0045]

Exemplary Blueberry Smoothie formulation.

Ingredient	Formula % by Weight
Sugar	85.466
Citric Acid	0.267
Lactic Acid	1.333
Gum Blend	2.533
Sodium Alginate	1.267
Non Dairy Creamer	2.000
Artificial Whip Cream Flavor	0.667
Artificial Blueberry Flavor	0.133
Red Cabbage Powder	0.200
FD&C Blue #1	0.0013
Maltodextrin	6.133

Total

100.000

[0046]

The above exemplary smoothie beverage formulations are typically prepared

by adding 15 grams of the dry smoothie mixture to 4 tablespoons cold water, with mixing.

Formula K: Sugar, maltodextrin, non-dairy creamer (sunflower oil, corn syrup solids, sodium caseinate (a milk derivative), mono-and diglycerides, dipotassium phosphate, sodium silicoaluminate, soy lecithin), modified food starch, artificial flavor, sodium alginate, cellulose gum, xanthan gum, carrageenan, lactic acid, beta carotene for color

Formula L: Sugar, maltodextrin, non-dairy creamer (sunflower oil, corn syrup solids, sodium caseinate (a milk derivative), mono-and diglycerides, potassium phosphate dibasic, sodium silicoaluminate, soy lecithin), modified corn starch, artificial flavor, sodium alginate, cellulose gum, xanthan gum, carrageenan, lactic acid, carotene

Formula M: sugar, maltodextrin, thickeners (E 401, E 466, E 415, E 407), flavours, modified maize starch, sunflower oil, corn syrup solids, acid (E 270), milk proteins, emulsifiers (E 322, E 471), acidity regulator (E 340ii), colour (E 160a(ii)), anticaking agent (E 554)

Formula N: sugar, maltodextrin, non-dairy creamer (sunflower oil, corn syrup solids, sodium caseinate (a milk derivative), mono-and diglycerides, dipotassium phosphate, sodium aluminosilicate, soy lecithin), modified food starch, artificial flavour, sodium alginate, sodium carboxymethyl cellulose, xanthan gum, carrageenan, lactic acid, beta carotene

Formula O: sugar, maltodextrin, non-dairy creamer (sunflower oil, corn syrup solids, sodium caseinate (a milk derivative), stabilizer (mono-and diglycerides), acidity regulator (dipotassium phosphate), anticaking agent (sodium aluminosilicate), emulsifier (soy lecithin)), modified food starch, artificial flavour, thickener (sodium alginate), thickener (sodium carboxymethyl cellulose), thickener (xanthan gum), thickener (carrageenan), acidity regulator (lactic acid), colour (beta carotene)

Formula P: Sugar, maltodextrin, non-dairy creamer (sunflower oil, corn syrup solids, sodium caseinate (a milk derivative), mono-and diglycerides, dipotassium phosphate, sodium silicoaluminate, soy lecithin), sodium alginate, modified food starch, natural and artificial flavor, cellulose gum, xanthan gum, carrageenan, citric acid, lactic acid, red cabbage juice for color, gum arabic, Blue #1

Formula Q: Sugar, maltodextrin, non-dairy creamer (sunflower oil, corn syrup solids, sodium caseinate (a milk derivative), mono-and diglycerides, potassium phosphate dibasic, sodium silicoaluminate, soy lecithin), sodium alginate, modified corn starch, natural and artificial flavor, cellulose gum, xanthan gum, carrageenan, citric acid, lactic acid, dried red cabbage juice, gum arabic, brilliant blue FCF

Formula R: sugar, maltodextrin, thickeners (E 401, E 466, E 415, E 407), modified maize starch, sunflower oil, flavours, corn syrup solids, acid (E 270), acidity regulator (E 330, E 340ii), milk proteins, emulsifiers (E 322, E471), colours (E 163, E 133), anticaking agent (E 554).

Formula S: sugar, maltodextrin, non-dairy creamer (sunflower oil, corn syrup solids, sodium caseinate (a milk derivative), mono-and diglycerides, dipotassium phosphate, sodium aluminosilicate, soy lecithin), sodium alginate, modified food starch, natural and artificial flavour, sodium carboxymethyl cellulose, xanthan gum, carrageenan, citric acid, lactic acid, anthocyanin, gum arabic, brilliant blue FCF

Formula T: sugar, maltodextrin, non-dairy creamer (sunflower oil, corn syrup solids, sodium caseinate (a milk derivative), stabilizer (mono-and diglycerides), acidity regulator (dipotassium phosphate), anticaking agent (sodium aluminosilicate), emulsifier (soy lecithin)), thickener (sodium

alginate), modified food starch, natural and artificial flavour, thickener (sodium carboxymethyl cellulose), thickener (xanthan gum), thickener (carrageenan), acidity regulator (citric acid), acidity regulator (lactic acid), thickener (gum arabic), colours (anthocyanin, brilliant blue FCF)

Milkshake Formulations

[0049] The milkshake formulations may be optimized for mixing with cool or cold water. In particular, the milkshake formulations may be prepared using a mixing device. The mixing device may be configured to resemble a conventional milkshake maker, a blender, a drink mixer, or any other suitable mixing device. Where the mixing device resembles a milkshake maker, the milkshake maker may include accessories and components including, among others, the mixer itself, a mixing cup, one or more serving glasses, straws, a straw holder, and the like.

[0050] The milkshake maker may be coupled with the energized segment of the countertop. Cold water may be added to the mixing cup, and the milkshake maker may be energized. A desired milkshake formulation may be slowly added to the mixing cup, and the resulting mixture blended until the desired consistency is achieved. Typically a thickened texture is desired, so as to resemble a conventional milkshake beverage. The milkshake formulation may therefore include one or more components that, upon mixing with water, create a suitable milkshake texture. For example, the components of the milkshake formulation may be selected so as to thicken the solution, or to form granules or particles to enhance the texture of the solution. A suitable formulation may include, for example, sodium alginate and an edible calcium salt, such that upon the addition of

water, calcium alginate is formed, and a thickened, milkshake-like texture results without the addition of, for example, ice cream.

[0051] After the milkshake beverage is prepared, a variety of ‘mix-in’ ingredients may be added to the milkshake beverage, for example including candies, syrups, granola, fruit, dried fruit, dehydrated fruit, among others. In a particular formulation, the mix-in ingredients include dried fruit and marshmallow candies.

[0052] Exemplary Chocolate Milkshake formulation.

Ingredient	% by Weight
Sugar	78.233
Cellulose Gum	1.262
Non Fat Dry Milk, low heat	6.309
NonDairy Creamer	6.309
Calcium Lactate	0.631
Titanium Dioxide	0.000
Artificial Vanilla Flavor	1.893
Gum Arabic	1.262
Sodium Alginate	1.893
Cocoa Powder	1.262
Natural & Artificial Chocolate Fudge Flavor	0.631
Natural & Artificial Chocolate Fudge Flavor	0.315
Total	100.000

[0053] Exemplary Peanut Butter Milkshake formulation.

Ingredient	% by Weight
Sugar	78.794
Cellulose Gum	1.270
Non Fat Dry Milk, low heat	6.349
NonDairy Creamer	6.349
Calcium Lactate	0.635
Artificial Vanilla Flavor	1.905
Gum Arabic	1.270
Sodium Alginate	1.905
Artificial Peanut Butter Flavor	1.079
Salt	0.190
Caramel Color	0.254
Total	100.000

[0054] Exemplary Strawberry Milkshake formulation.

Ingredient	% by Weight
Sugar	78.648
Cellulose Gum	1.263
Non Fat Dry Milk, low heat	6.317
NonDairy Creamer	6.317
Calcium Lactate	0.632
Titanium Dioxide	0.000
Artificial Vanilla Flavor	1.895
Gum Arabic	1.263
Sodium Alginate	1.895
Strawberry Flavor, NI	1.263
FD&C Red #40	0.002
Maltodextrin	0.188
Citric Acid	0.316
Total	100.000

[0055] Exemplary Vanilla Milkshake formulation.

Ingredient	% by Weight
Sugar	79.61
Cellulose Gum	1.29
Non Fat Dry Milk, low heat	6.45
NonDairy Creamer	6.45
Calcium Lactate	0.65
Titanium Dioxide	0.19
Artificial Vanilla Flavor	1.94
Gum Arabic	1.29
Sodium Alginate	1.94
Artificial Malt Flavor	0.19
Total	100.000

[0056] The milkshake formulations may be prepared as described above, using 15 grams of the dry mixture with 3 Tbsp cold water.

Fondue

[0057] The fondue formulations may be optimized for mixing with warm or room temperature water. In particular, the fondue formulations, when mixed with water, may create an edible fondue mixture having a thickened consistency suitable for coating dipped objects, without requiring the use of hot water, or heating of the mixture, and thereby remaining safe for small children.

[0058] The fondue mixture may be prepared using a mixing bowl or mixing device. Room-temperature water may be added to the bowl, following by the slow addition of the fondue formulation. The resulting mixture may be slowly mixed using a spoon, such as a slotted spoon. Alternatively, or in addition, the fondue mixture may be prepared using a mixing device. The mixing device may be configured to resemble a conventional “fondue

pot”, or any other suitable mixing device. Where the mixing device resembles a fondue pot, the fondue pot may be constructed so that when energized by coupling to the energizing countertop, the fondue mixture is stirred. Alternatively, or in addition, the fondue pot may simulate the bubbling or simmering of the fondue mixture, without requiring heating. The fondue pot may further include, for example, a fondue pot cover, a fondue pot stand, a mixing spoon, one or more skewers for dipping, serving plates, and the like.

[0059] The fondue formulation may include, packed separately or together, a variety of edible objects for dipping in the resulting fondue mixture, for example, candies, fruit, dried fruit, dehydrated fruit, etc. In particular, the fondue formulation may include marshmallow candies, or edible gelatin candies (‘gummy’ candies). The gelatin candies may be provided in a variety of entertaining or amusing shapes, including flowers or animal shapes.

[0060] Exemplary Chocolate Fondue formulation.

Ingredient	% by Weight
Sugar	72.290
Cocoa Powder	12.050
Modified Food Starch	4.820
Non Fat Dry Milk	9.640
Gum Guar Bland	1.200
Total	100.000

[0061] Exemplary Raspberry Fondue formulation.

Ingredient	% by Weight
Sugar	75.3000
Non Fat Dry Milk Powder	15.0600
Modified Food Starch	6.5300
Guar Gum	1.7600
Citric Acid	0.7500
Artificial Raspberry Flavor	0.1000
FD&C Red #40	0.0048
FD&C Blue #1	0.0002
Maltodextrin	0.4950
Total	100.0000

[0062] Exemplary White Chocolate Fondue formulation.

Ingredient	% by Weight
Sugar	75.880
Non Fat Dry Milk Powder	15.210
Modified Food Starch	6.590
Guar Gum	1.770
Natural & Artificial Chocolate Flavor	0.250
Artificial Vanilla Flavor	0.250
Titanium Dioxide	0.050
Total	100.000

[0063] The above fondue formulations may be prepared by combining 2 teaspoons room temperature water to 15 grams of the dry fondue formulation.

Sorbet

[0064] The sorbet formulation may be optimized for mixing with cool or cold water. The sorbet formulation is Upon mixing, the formulation may spontaneously thicken

and/or gel to create a foodstuff having a texture and appearance similar to a frozen sorbet-type dessert. The resulting mixture may be chilled, for example in an actual working refrigerator, or in a chilled cooler, or chilled toy refrigerator, in order to further enhance the appearance of the sorbet-type dessert.

[0065] The sorbet mixture may be prepared in a mixing device, such as a sorbet maker, configured to include a reservoir of liquid. The reservoir of liquid may be pre-chilled before preparing the sorbet, in order to enhance the preparation of the sorbet-type dessert. The chillable liquid may be water, in order to ensure the safety of a child operator. The chillable reservoir may be contained within the walls of a container for the sorbet mixture, such that the sorbet mixture is chilled, or freezes, when in contact with the walls of the container. The sorbet maker may be further configured to include a blade that scrapes the internal walls of the container as the sorbet mixture freezes, to create a smooth-textured frozen treat.

[0066] To create sorbet mixtures using the sorbet maker, the chillable liquid reservoir may be placed in a freezer until cold or frozen. When sufficiently cold, the reservoir may be inserted into the sorbet maker, and the sorbet maker may then be coupled to the energizing countertop of the kitchen playset. Cold water may be added to the container, followed by addition of the sorbet formulation. The lid of the sorbet maker, which includes the blade for scraping the internal walls of the container, may then be attached, and the sorbet maker energized.

[0067] After sufficient mixing time, for example 30 seconds to a minute, the container may be removed from the sorbet maker and placed in the freezer for several

minutes, or until the sorbet dessert reaches the desired texture. The resulting sorbet dessert may be served in a dish, or served in an edible container, such as a sugar or wafer cone. The sorbet dessert may include a variety of sprinkles, toppings, or mix-in ingredients, for example including candies, cookie crumbs, colored sugar, dried or dehydrated fruit.

[0068] Exemplary Banana Sorbet formulation.

Ingredient	% by Weight
Sugar	83.741
Sodium Alginate	5.740
Citric Acid	1.913
Modified Food Starch	7.652
Dicalcium Phosphate	0.382
Artificial Banana Flavor	0.239
Titanium Dioxide	0.143
FD&C Yellow #5	0.002
Maltodextrin	0.188
Total	100.000

[0069] Exemplary Blueberry Sorbet formulation.

Ingredient	% by Weight
Sugar	78.864
Sodium Alginate	7.314
Citric Acid	2.925
Dicalcium Phosphate	0.488
Artificial Blueberry Flavor	0.098
FD&C Red #40	0.0030
FD&C Blue #1	0.0015
Maltodextrin	0.434
Natural Mint Flavor	0.024
Modified Food Starch	9.751
Titanium Dioxide	0.098
Total	100.000

[0070] Exemplary Watermelon Sorbet formulation.

Ingredient	% by Weight
Sugar	79.885
Sodium Alginate	7.050
Citric Acid	2.820
Modified Food Starch	9.400
Dicalcium Phosphate	0.470
Natural & Artificial Watermelon Flavor	0.023
Artificial Watermelon Flavor	0.094
FD&C Red #40	0.002
Maltodextrin	0.233
Titanium Dioxide	0.023
Total	100.000

[0071] The above exemplary sorbet formulations may be prepared by adding 15 grams of the dry sorbet mixture to 3 tablespoons cold water.

[0072] The disclosure set forth above may encompass multiple distinct inventions with independent utility. Although each of these inventions has been disclosed in its preferred form(s), the specific embodiments thereof as disclosed and illustrated herein are not to be considered in a limiting sense, because numerous variations are possible. The subject matter of the inventions includes all novel and nonobvious combinations and subcombinations of the various elements, features, functions, and/or properties disclosed herein.

[0073] Although the present invention has been shown and described with reference to the foregoing operational principles and preferred embodiments, it will be apparent to those skilled in the art that various changes in form and detail may be made without departing from the spirit and scope of the invention. The present invention is intended to embrace all such alternatives, modifications and variances.